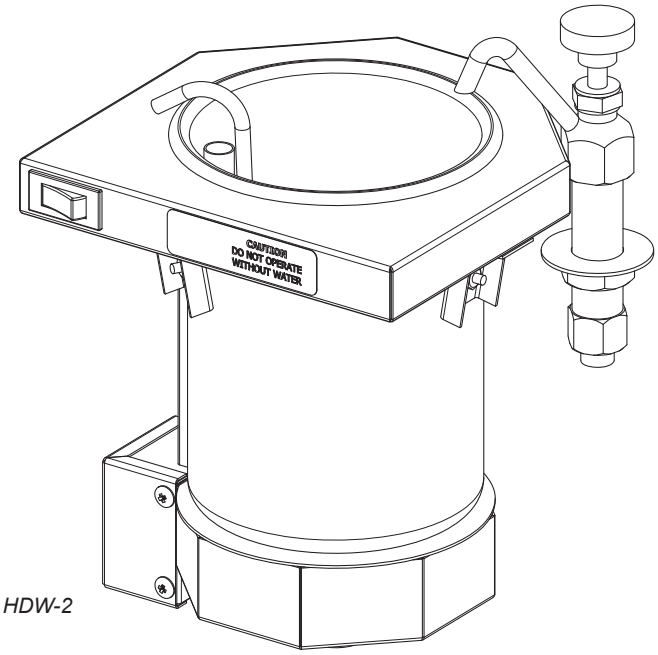
WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
fax: 314-781-2714
www.wellsbloomfield.com

OWNERS MANUAL

BUILT-IN DISHER WELL WARMER

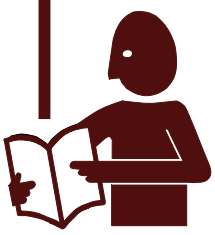
MODELS

HDW-2
HDW-2D



HDW-2

Includes
INSTALLATION
USE & CARE
EXPLODED VIEW
PARTS LIST
WIRING DIAGRAM



IMPORTANT: DO NOT DISCARD THIS MANUAL
This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this appliance. Additional manuals are available from your WELLS DEALER.

THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL PERSONS USING OR INSTALLING THIS APPLIANCE. Contact your WELLS DEALER if you have any questions concerning installation, operation or maintenance of this equipment.

LIMITED WARRANTY STATEMENT

Unless otherwise specified, all commercial cooking equipment manufactured by WELLS BLOOMFIELD, LLC is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS BLOOMFIELD PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel.

The prices charged by Wells Bloomfield for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Bloomfield factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Bloomfield authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or contact:

Wells Bloomfield, LLC
10 Sunnen Dr., St. Louis MO 63143 USA
phone (314) 678-6314 or fax (314) 781-2714

for information and other details concerning warranty.

SERVICE POLICY AND PROCEDURE GUIDE and ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, over load protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Damage to electrical cords and/or plug due to exposure to excessive heat are **not** covered by this warranty.
6. Full use, care, and maintenance instructions supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the appliance.
7. Travel mileage is limited to **sixty (50) miles** from an Authorized Service Agency or one of its sub-service agencies.
8. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
9. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any** use of **non-genuine** Wells parts completely **voids any warranty.**
10. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
11. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Bloomfield cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

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INTRODUCTION

Thank You for purchasing this Wells Bloomfield appliance.

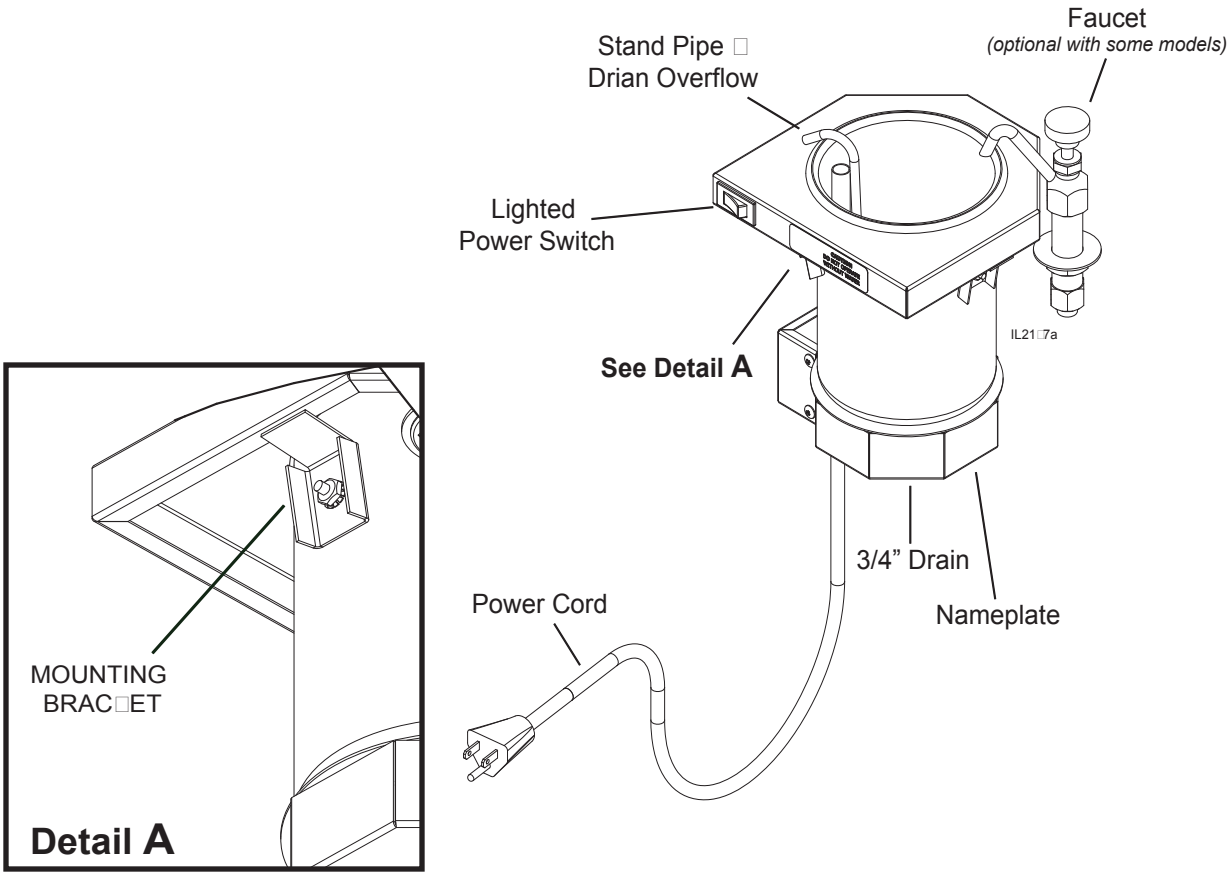
Proper installation, professional operation and consistent maintenance of this appliance will ensure that it gives you the very best performance and a long, economical service life.

This manual contains the information needed to properly install this appliance, and to use and care for the appliance in a manner which will ensure its optimum performance.

SPECIFICATIONS

MODEL	VOLTS	AMPS	WATTS	POWER SUPPLY CORD
HDW-2, HDW-2D	120 VAC 1ø	2.5A	300W	NEMA 5-15 PLUG

FEATURES & OPERATING CONTROLS



A. CONTROLS

1. Units are equipped with a lighted power switch which illuminates when the unit is turned on.
2. When the unit begins heating, fill the basin with water. A temperature of 145°F to 160°F (62°C to 71°C) will be maintained.

B. MOUNTING

1. Units are equipped with Bowl Clamps (qty 3) which are designed to secure the unit firmly in place on a stainless steel countertop.

NOTE:*This appliance is designed to be used on stainless steel countertop only.*

2. See the Installation Instructions, supplied with the this appliance, for details.

C. DRAINS

1. These units are equipped with an overflow drain and a Stand Pipe Assembly. When the Stand Pipe is removed the entire bowl drains.

PRECAUTIONS AND GENERAL INFORMATION

This appliance is intended for use in commercial establishments only.

This appliance is a perpetual-flow sink used to rinse utensils being used for food preparation. No other use is recommended or authorized by the manufacturer or its agents.

Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.

Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.

Disconnect this appliance from electrical power before performing any maintenance or servicing.

This appliance is not jet stream approved. Do not direct water jet or steam jet at this appliance, or at any control panel or wiring. Do not splash or pour water on, in or over any controls, control panel or wiring.

Exposed surfaces of this appliance can be hot to the touch and may cause burns.

Do not operate this appliance if the control panel is damaged. Call your Authorized Wells Service Agent for service.

The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is intended for use by qualified technical personnel.

Any procedure which requires the use of tools must be performed by a qualified technician.

This manual is considered to be a permanent part of the appliance. This manual and all supplied instructions, diagrams, schematics, parts breakdown illustrations, notices and labels must remain with the appliance if it is sold or moved to another location.

This appliance is made in the USA. Unless otherwise noted, this appliance has American sizes on all hardware.

WARNING: SHOCK HAZARD

All servicing requiring access to non-insulated electrical components must be performed by a factory authorized technician.

DO NOT open any access panel which requires the use of tools. Failure to follow this warning can result in severe electrical shock.

CAUTION: RISK OF DAMAGE

DO NOT connect or energize this appliance until all installation instructions are read and followed. Damage to the appliance may result if these instructions are not followed.

CAUTION: HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

AGENCY LISTING INFORMATION

Refer to the *product nameplate* for the specific appliance for agency listings. In general:

This appliance conforms to NSF Standard 2 for sanitation only if installed in accordance with the supplied *Installation Instructions.*

UL Listed warmers are U Listed under UL File E27255.

STD 2

E27255

UL Listed Warmers

INSTALLATION

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to □□/□□/□□ □□□ □□□ □□□/□ □□□□□□□□□ on the inside front cover of this manual.

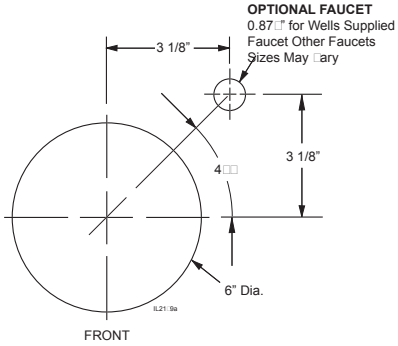
WARNING: RISK OF INJURY

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical and plumbing codes. Failure can result in personal injury and property damage.

CAUTION FIRE HAZARD

Avoid storing flammable or combustible materials in, on or near the appliance.

NOTE: Damage caused by leaks due to improper installation is NOT covered by warranty.



UNPACKING & INSPECTION

Carefully remove the appliance from the carton. Remove all protective plastic film, packing materials and accessories from the Appliance before connecting electrical power or otherwise performing any installation procedure.

Carefully read all instructions in this manual and the *Installation Instruction □□eet* packed with the appliance before starting any installation.

Read and understand all labels and diagrams attached to the appliance.

Carefully account for all components and accessories before discarding packing materials. Store all accessories in a convenient place for later use.

INSTALLATION NOTES

1. Installation and start up of built-in warmers MUST be performed by an authorized installation company.
2. It is the RESPONSIBILITY OF THE INSTALLER to verify that this warmer installation is in compliance with the specifications listed in this manual and on the specification sheet provided.
3. It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HA□ING □URISDICTION, in order to verify that this warmer installation is in compliance with local code requirements.
4. Water supply and drain installation must meet all applicable local, state and federal plumbing codes and ordinances.
5. Refer to Installation Instructions included with the warmer for Underwriters Laboratories conditions of acceptability, electrical requirements and other installation concerns.

BUILT-IN WARMERS

1. This is a GENERAL GUIDE. For specific cutout dimensions and other installation details, refer to the Installation Instructions supplied with the warmer.
2. Cutout dimensions for disher well and optional faucet are listed on the Installation Instructions provided with the warmer.

NOTE: □erify the dimensions are correct for the installation before making the cutout.

3. Securing the disher well to a stainless steel countertop:
   a. □erify that provided sealants are applied to the underside of the warmer top flange prior to setting the unit into the cutout.
   b. Units are equipped with Bowl Clamps (qty 3) which are designed to secure the unit firmly in place on a stainless steel countertop.
   c. Apply a thin bead of food-grade silicone sealant around the flange to seal it to the counter.

NOTE: IF THE WARMER IS INSTALLED ABOVE A FOOD STORAGE CABINET. A SEALED BARRIER MUST BE PROVIDED BELOW THE WARMER

INSTALLATION

ELECTRICAL INSTALLATION

1. Refer to the product nameplate. Verify the electrical service power. Voltage and phase must match the nameplate specifications. Wiring the warmer to the wrong voltage can severely damage the unit or cause noticeably decreased performance.
2. Available electrical service amperage must meet or exceed the specifications listed on the specification sheet provided with the warmer.
3. Warmer and control unit must be connected to an appropriate building ground. Ground connection will be marked “GND” or ” ⏚ “ .

NOTE: Wire gauge, insulation type and temperature rating , as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

E. PLUMBING INSTALLATION

For use in the State of Massachusetts, this appliance must be installed in compliance with ***Massachusetts Fuel Gas and Plumbing Code CMR 248.***

1. IMPORTANT: All plumbing installations must be performed by a qualified plumber.
2. These units are equipped with a 3/4” drain and will require a DRAIN LINE: Some jurisdictions may require an approved air gap or other back-flow prevention device in the drain. It is the responsibility of the plumber to determine such requirement, to provide and properly install the required device.
3. For HDW-2 units, the 3/4” drain must be attached with a union at the drain line fitting. This is necessary to provide for future maintenance to the unit.

CAUTION: SHOCK HAZARD

The ground lug of this appliance must be connected to a suitable building ground.

IMPORTANT:
Contact a licensed electrician to install and connect electrical power to the appliance.

IMPORTANT:
Damage due to being connected to the wrong voltage or phase is NOT covered by warranty.

IMPORTANT: Electrical installation other than as specified on the specification sheet will void the UL listing, and may void the warranty.

NOTE: Plumb connections must be made in compliance with all Federal, State and Local Plumbing Codes and Ordinances.

NOTE: Damage caused by leaks due to improper installation is NOT covered by warranty.

OPERATION

CAUTION:
HOT SURFACE

Exposed surfaces can be hot to the touch and may cause burns.

CAUTION:
SHOCK HAZARD

DO NOT splash or pour water onto control panel or wiring.

DO NOT place food directly into the warmer.

DO NOT put ice into a warmer pan. This will cause condensation on the inside of the warmer. Damage caused by condensation is ***NOT*** covered by warranty.

WET OPERATION for DISHER WELL

1. This unit is designed to be used for WET operation, add tap water before turning the warmer on. Allow the disher well to preheat for approximately 30 minutes prior to using.
   a. Check the water level frequently and add water as necessary to refresh the water in the basin, or to prevent the warmer from running dry.
   b. If your wet-operation warmer is allowed to run dry, turn it OFF and allow to cool to room temperature before adding water.
4. Damage caused by allowing a wet-operation warmer to run dry, is NOT covered by warranty. Damage caused by adding water to a dry warmer when hot is NOT covered by warranty.

OPERATION

1. Use this appliance as a safe location to store and rinse your utensils, **DO NOT** place food directly into the warmer.
2. Check water level in the warmer frequently during use.
3. **DO NOT** use metal tools, steel wool, or caustic or abrasive cleanser to clean warmer pan.

CARE OF STAINLESS STEEL

Stainless steel is a marvelous material: strong, lustrous and low maintenance. With a minimum of care, it will normally retain its beauty and durability for the life of the equipment. In some applications, however, special care is required in order to maintain stainless steel's special properties.

External components, such as cabinets and control panels, are finished with a grain pattern. This pleasing finish is best maintained by cleaning with a non-abrasive cleanser applied with a soft cloth. Rub only in the direction of the grain. In the absence of visible grain, rub only along the longest axis of the appliance.

Restore stainless steel's luster by applying a polish specifically made for stainless steel. Spray on, wipe off with a soft cloth, rubbing in the direction of the grain.

Never use metal implements, wire brushes, abrasive scratch pads or steel wool to clean stainless steel.

Warmer pans, insets and other vessels are subject to a harsher environment. Wells Manufacturing uses an very high quality stainless steel (□304DDQ) for our food warmer pans. Even the highest quality stainless steel, however, is mostly iron, and will rust, pit and corrode under the following conditions:

- **Poor Water Quality:** Hard water (water with a high content of dissolved minerals) will leave mineral deposits when allowed to dry. Calcium (lime) can buildup on heated surfaces, even under water. If left unattended, hard water spots and lime buildup can lead to rusting, corrosion and pitting.
- **Contact with Chlorides:** Chlorides (specific compounds of chlorine) are found in food, table salt and many cleansers. Chlorides can attack the surface of stainless steel, resulting in corrosion and pitting.

□eep your stainless steel warmers clean and free from calcium buildup.
Use alkaline, alkaline chlorinated or non-chloride cleanser.
Use citric acid-based cleaners to remove calcium deposits.

For additional information, please read the NAFEM Stainless Steel Equipment and Cleaning Guide. Contact NAFEM at :

North American Association of Food Equipment Manufacturers
401 N. Michigan Avenue
Chicago, Illinois 60611-4267
(312) 644-6610

CLEANING INSTRUCTIONS

CAUTION:
SHOCK HAZARD

Do NOT splash or pour water into or over any control panel or wiring.

CAUTION:
SHOCK HAZARD

Disconnect warmer from electric power before cleaning

CAUTION:
BURN HAZARD

Allow warmer to cool completely before cleaning.

DAILY CLEANING INSTRUCTIONS

PREPARATIONS: Turn main power switch to OFF. Allow warmer to cool before proceeding.
Remove any insets, utinsils and/or inserts.
Drain or remove water from well..

FREQUENCY: Minimum - daily.

TOOLS: Mild Detergent
Solution: 10 Parts Warm Water to 4 Parts □inegar
Plastic Scouring Pad
Clean Cloth or Sponge
Food-Grade Silicone Sealant

1. Wipe entire unit down using a clean cloth or sponge and mild detergent.
2. Use a plastic scouring pad to remove any hardened food particles or mineral deposits.
   IMPORTANT: ***DO NOT*** use steel wool for cleaning.
3. Rinse warmer thoroughly with a vinegar and water solution to neutralize all detergent cleanser residue.
4. Inspect warmer flange-to-counter seal. Reseal with food-grade silicone sealant if necessary. Failure to do so may allow grease and water to leak into insulation and heating element, causing a potential fire and/or electric shock hazard.
5. Clean the Stand-Pipe (drain/overflow assy) and insert using mild detergnet and warm water.
6. Install the Stand-Pipe □ insert, add proper amount of water and rinse the basin. Turn the main power switch ON and check for proper operation.

Procedure Complete.

CLEANING INSTRUCTIONS

MONTHLY CLEANING INSTRUCTIONS

PREPARATIONS: Remove any insets, utinsils.
Drain or remove water from well.

FREQUENCY: Weekly, or whenever lime or scale is seen accumulating on the sides of the warmer pans.

TOOLS: Commercial Delime Cleaner
Plastic Scouring Pad
Clean Cloth or Sponge

1. Add water to pans until water is at normal operating level or covers accumulated scale.
2. Heat water to maximum temperature (145ºF).
3. Pour contents of one package of commercial delime cleaner into each basin. Stir to dissolve cleaner. Turn heat control OFF.
4. Allow solution to soak at least one hour, or overnight for heavy scale buildup.
5. Drain water from well. Scrub with a plastic scouring pad. Rinse thoroughly with hot water, then dry.
6. Refill pans with tap water and resume operation.
7. Heavy scale buildup may require additional treatments.

CAUTION: CHEMICAL BURN HAZARD

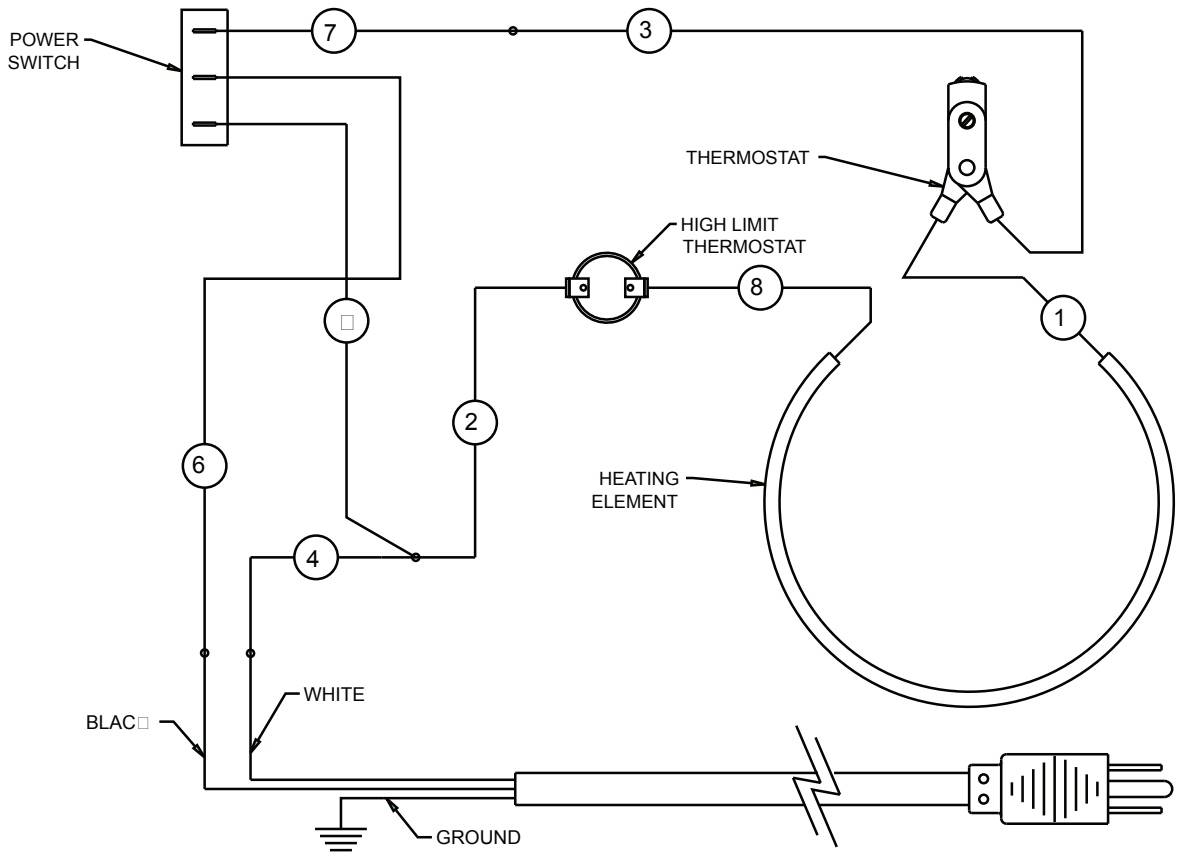
Deilimng chemicals may be caustic. Wear appropriate personal protective equipment. Follow cleaner manufacturer's instructions for safest use.

TROUBLESHOOTING SUGGESTIONS

SYMPTOM	POSSIBLE CAUSE	SUGGESTED REMEDY
No power to warmer	Circuit breaker off or tripped	Reset circuit breaker
Warmer will not heat	Temperature control not set	Set control to desired temperature
Warmer trips circuit breaker	Wet insulation	Verify flange-to counter seal is sound, or reseal with food-grade silicone sealant
	Pan leaking or other internal damage	Contact your Authorized Wells Service Agency for repairs
	Internal damage	Contact your Authorized Wells Service Agency for repairs
Warmer slow to heat	Mineral deposits on pan acting as a insulator	Clean pan(s) with delime cleaner
	Wired to wrong voltage	Verify supply voltage - must match voltage on warmer nameplate
Drain-equipped unit will not hold water	Drain valve not fully closed	Check drain valve for debris and close fully
	Drain valve damaged or pan(s) leaking	Contact your Authorized Wells Service Agency for repairs

There are no user-serviceable components in this appliance.
In all instances of damage or malfunction, contact your Authorized Wells Service Agency for repairs.

WIRING DIAGRAM



HDW-2 Wiring Diagram

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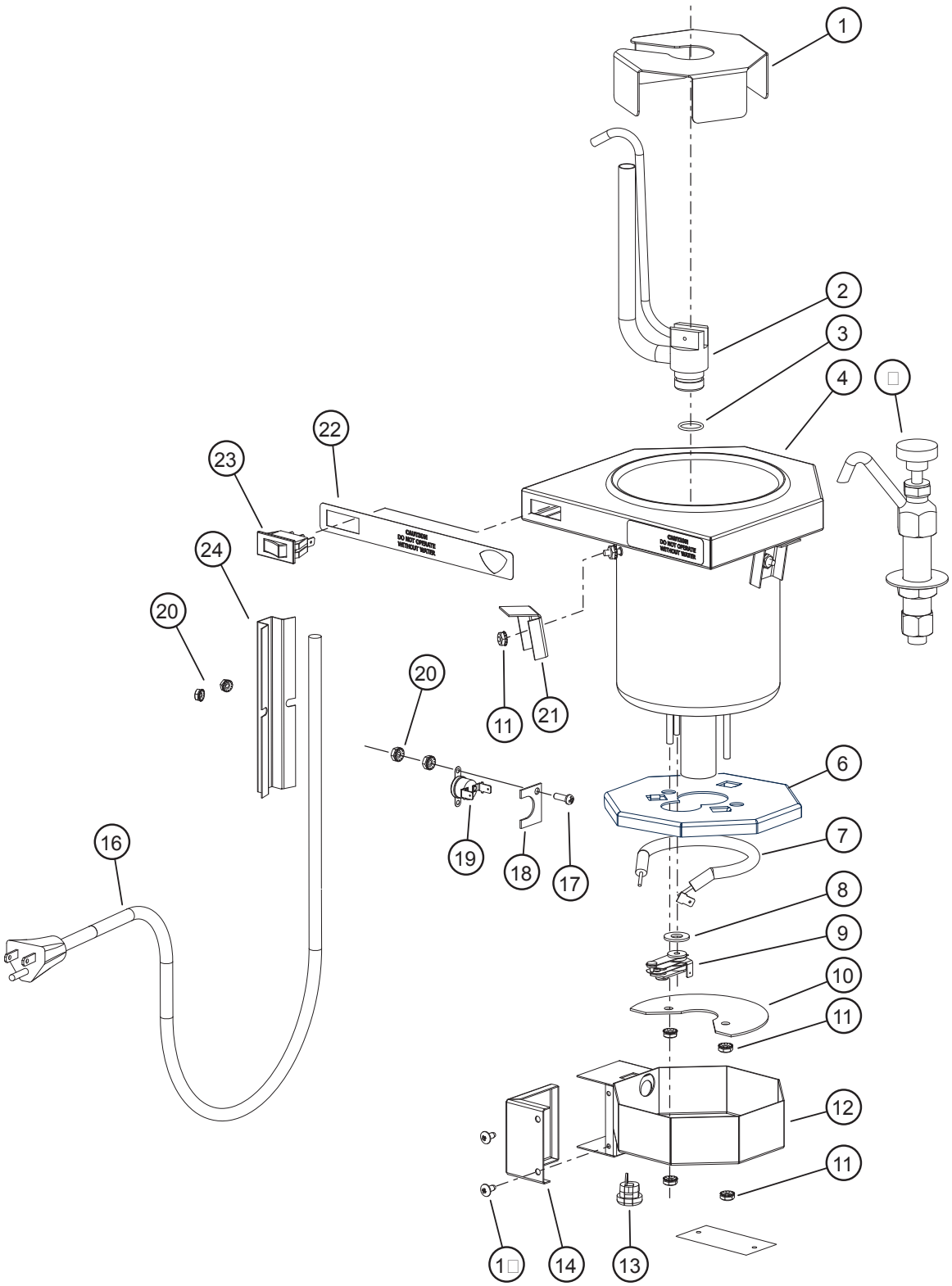
EXPLODED VIEW: HDW-2 DISHER WELL



Model: HDW-2 DISHER WELL

S□2489, Rev. A, 2/21/2012

PARTS LIST: HDW-2 DISHER WELL

uly 20, 2012

Model: HDW-2 Dipper Well				
Fig No	Part No	Qty	Description	Applications
1	P2-Z14195	1	WELL INSERT	HDW-2
		2		HDW-2D
2	2V-Z15955	1	STAND PIPE ASSEMBLY	HDW-2
	2V-Z15955	2	STANDPIPE ASSY	HDW-2D
3	2I-Z14209	1	O-RING	HDW-2
		4		HDW-2D
4	P2-WL0183	1	WELL ASSEMBLY	
5	2K-Z14206	1	FAUCET, DIPPER	INCLUDED WITH HDW-2D
6	P2-Z15039	1	ELEMENT, PLATE	
7	2N-Z14199	1	ELEMENT 300W 120V	
8	2C-Z14325	1	WASHER FLAT .75OD X .344ID COPPER	
9	2T-Z14200	1	THERMOSTAT	
10	P2-Z14190	1	CLAMP, THERMOSTAT	
11	2C-Z6929	7	10-24 KEPS NUT S.S.	HDW-2
		9		HDW-2D
12	P2-Z14196	1	HOUSING, ELEMENT	
13	2K-H5417	1	BUSHING, HEYCO #SR-6P-3-4	
14	P2-Z14191	1	COVER, CONTROL	
15	2C-6349	2	SCREW #8 x 3/8 B THP STL NP	
16	P2-WL0198	1	CORDSET HDW-2	
17	2C-1494	1	SCREW #8 -32 X .5 RH NP	
18	P2-Z14506	1	BRACKET - HIGH LIMIT	
19	2T-Z14503	1	THERMOSTAT 325°F	
20	2C-73457	5	8-32 KEPS NUT SS	
21	P2-Z14189	3	CLAMP BOWL	
22	2M-Z14204	1	LABEL - WELLS LOGO AND CAUTION	
23	2E-Z14201	1	SWITCH, STST-LIGHTED	
24	P2-Z14193	1	WIRE CHANNEL	

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PARTS & SERVICE

DESCRIPTION **PART NO.**

IMPORTANT: Use only factory authorized service parts and replacement filters.

For factory authorized

service, or to order factory authorized replacement parts, contact your Wells authorized service agency, or call:

Wells Bloomfield, LLC
10 Sunnen Dr.,
St. Louis MO 63143 USA

Service Dept.
phone: (314) 678-6314
fax: (314) 781-2714

Service Parts Department can supply you with the name and telephone number of the WELLS AUTHORI□ED SER□ICE AGENCY nearest you.

CUSTOMER SER□ICE DATA

please have this information available if calling for service

RESTAURANT □□□□□□□□□□□□□□□□□□□□□□□□□□□□ LOCATION □□□□□□□□□□□□□□

INSTALLATION DATE □□□□□□□□□□□□□□□□□□□□□□□ TECHNICIAN □□□□□□□□□□□□

SER□ICE COMPANY □□□

ADDRESS □□□□□□□□□□□□□□□□□□□□□□□□□□□□ STATE □□□□□□ □IP□□□□□□□□□□

TELEPHONE NUMBER (□□□□□)□□□□□-□□□□□□□□□□

EQUIPMENT MODEL NO. □□□□□□□□□□□□□□□□

EQUIPMENT SERIAL NO. □□□□□□□□□□□□□□□□

□OLTAGE:(checkone) ❑ 120 ❑ 208 ❑ 240

Wells Bloomfield proudly supports CFESA
Commercial Food Equipment Service Association

SERVICE TRAINING - QUALITY SERVICE

Genuine Parts
Protect - YOU - All - Ways

CUSTOMER SATISFACTION

WELLS BLOOMFIELD, LLC
10 Sunnen Dr., St. Louis, MO 63143
telephone: 314-678-6314
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□□□.□ells□loom□ield.com